Miele

# Operating and installation instructions

# Refrigerator
# K 9212 i
# K 9412 i

To avoid the risk of accidents or damage to the appliance, it is **essential** to read these instructions before it is installed and used for the first time.

GB

M.-Nr. 06 993 890

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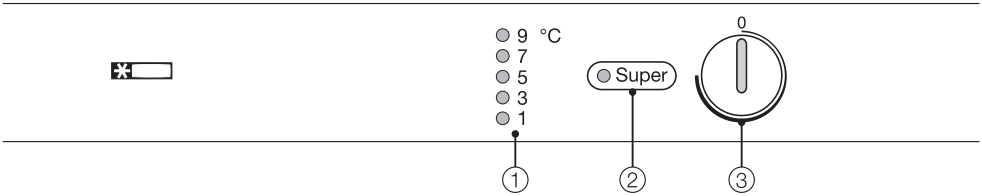
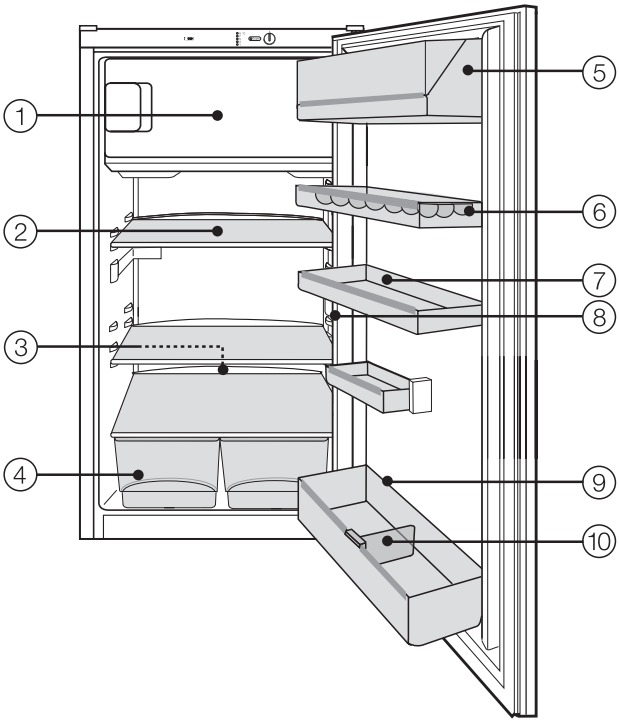
# Guide to the appliance




① Refrigerator section temperature display

② Super cool button and indicator light

③ On/Off and temperature selector dial




① Freezer compartment*

② Adjustable shelves

③ Condensate channel and drain hole

④ Fruit and vegetable containers

⑤ Butter and cheese compartment

⑥ Egg tray

⑦ Door shelf

⑧ Interior lighting

⑨ Bottle shelf

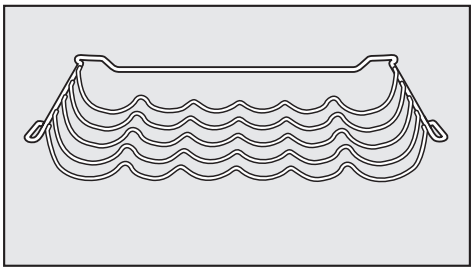
⑩ Bottle divider*

* Depending on model

## Optional accessories

### Bottle rack

(depending on model)



This bottle rack is available from the Miele Spare Parts Department or your dealer.

## Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and can normally be recycled.

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

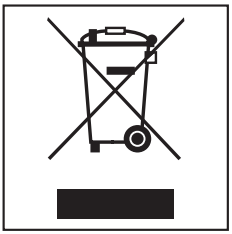
Rather than just throwing these materials away, please ensure that they are recycled.

## Disposal of your old appliance

Please ensure that the appliance presents no danger to children while being stored for disposal.

It should be unplugged or disconnected from the mains electricity supply by a competent person. The plug must be rendered useless and the cable cut off directly behind the appliance to prevent misuse. See the "Warning and Safety" section of this booklet for further details.

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance.



Please dispose of your old appliance at your local community waste collection / recycling centre and not with your household waste.

Take care not to damage the pipework at the back of it before or during transportation to an authorised collection depot.
In this way, refrigerant in the pipework and oil in the compressor will be contained, and will not leak out into the environment.

This appliance complies with all relevant legal safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before installation and before using it for the first time. They contain important notes on the installation, safety, operation and care of the appliance.

Keep these instructions in a safe place and pass them on to any future user.

## Correct application

This appliance is intended for domestic use only for the cool storage of food and drinks as well as for storing deep frozen food, freezing fresh food and for preparing ice.
Any other usage is not supported by the manufacturer and could be dangerous. The manufacturer cannot be held liable for damage resulting from incorrect or improper use or operation.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowldege, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

## Safety with children

This appliance is not a toy! To avoid the risk of injury, do not allow children to play on or near it or to play with the controls. Older children may only use the appliance if its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.

Keep children away from the appliance at all times and supervise them whilst you are using it.

## Technical safety

Before setting up the appliance, check it for any externally visible damage.
Do not install and use a damaged appliance.

This appliance contains the coolant Isobutane (R600a), a natural gas which is environmentally friendly. Although it is flammable, it does not damage the ozone layer and does not increase the greenhouse effect. The use of this environmentally friendly coolant has, however, led to a slight increase in the noise level of the appliance. In addition to the noise of the compressor, you might be able to hear the coolant flowing around the system. This is unavoidable, but does not have any adverse effect on the performance of the appliance.
Care must be taken during the transportation and installation of the appliance that no parts of the coolant system are damaged. Leaking coolant can damage the eyes.
In the event of any damage:
- avoid open fires and anything which creates a spark,
- disconnect from the mains,
- air the room in which the appliance is located for several minutes and
- contact the Service Department for advice.

The more coolant there is in an appliance, the larger the room it should be installed in. In the event of a leakage, if the appliance is in a small room, there is the danger of combustible gases building up.
For every 8 g of coolant at least 1 $m^3$ of room space is required. The amount of coolant in the appliance is stated on the data plate inside the appliance.

Before connecting the appliance to the mains supply, make sure that the rating on the data plate corresponds to the voltage and frequency of the household supply. This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.

The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly, and where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for damage or injury caused by the lack of or inadequacy of an effective earthing system (e.g. electric shock).

If the connection cable is faulty it must only be replaced by a Miele approved service technician to protect the user from danger.

Safe operation of the appliance is only assured if it has been installed and connected in accordance with these operating and installation instructions.

This appliance may only be used in mobile installations such as ships etc. if a risk assessment of the installation has been carried out by a suitably qualified engineer.

Installation work, maintenance and repairs may only be carried out by suitably qualified and competent persons in accordance with national and local safety regulations.
Repairs and other work by unqualified persons could be dangerous and the manufacturer will not be held liable.
Ensure current is not supplied to the appliance until after maintenance or repair work has been carried out.

The appliance is only completely isolated from the electricity supply when:

– it has been switched off at the socket and the plug has been withdrawn.
– the fuse from the fused spur connection unit has been withdrawn, or
– the mains fuse has been withdrawn, or the screw-out fuse removed (in countries where this is applicable).

Do not connect the appliance to the mains electricity supply by an extension lead.
Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the guarantee.

## Correct use

Never handle frozen food with wet hands. Your hands may freeze to the frozen food. Danger of frost burn.

Do not take ice cubes out with your bare hands and never place ice cubes or ice lollies in your mouth straight from the freezer. The very low temperature of the frozen ice or lollies can cause frost burn to the lips and tongue.

Do not refreeze thawed or partially thawed food.
Defrosted food should be used up as quickly as possible, as food soon loses it nutritional value and goes off.
Defrosted food may only be re-frozen after it has been cooked.

Never store explosive materials in the appliance. Thermostats switching on may produce sparks which could present a fire hazard. Flammable compounds could explode.

Do not operate any electrical equipment (e.g. electric ice-cream maker) inside the appliance. Danger of sparking and explosion.

If storing alcohol with a high percentage proof, make sure it is tightly closed and stored upright.
Danger of explosion.

Do not store cans or bottles containing carbonated drinks or liquids which could freeze in the freezer. The cans or bottles could explode.
Danger of injury and damage to the appliance.

When cooling drinks quickly in the freezer, make sure bottles are not left in for more than one hour, otherwise they could burst, resulting in injury or damage.

Observe the "use by" dates given on food to avoid the risk of food poisoning.
Storage times will depend on several factors, including the freshness and quality of the food as well as the temperature at which it is stored. Follow the instructions given on the food manufacturer's packaging on storage conditions required.

Do not use sharp edged objects to

– remove frost and ice,
– separate frozen foods or remove ice trays.

They will damage the evaporator, causing irreversible damage to the appliance.

Never place electric heaters or candles in the appliance to defrost it. These can damage the plastic parts.

Do not use defrosting sprays or de-icers, as they might contain substances which could damage the plastic parts or which could cause a build-up of gases and pose a danger to health.

Do not use any oils or grease on the door seal, as these will cause the seal to deteriorate and become porous with time.

Do not store cooking oil in the refrigerator door. Traces of oil can cause stress cracks to occur in the plastic components in the door.

Do not block the ventilation gaps in the plinth or the top of the appliance housing unit as this would impair the efficiency of the appliance, increase the electricity consumption and could cause damage to the appliance.

The appliance is designed for use within certain climate ranges (ambient temperatures), and should not be used outside this range. The climate range for your appliance is stated on the data plate inside the appliance. Installing it in a room with too low an ambient temperature, e.g. a garage, will lead to the appliance switching off for longer periods so that it cannot maintain the required temperature.

Never use a steam-cleaning appliance to defrost or clean this appliance. Pressurised steam could reach the electrical components and cause a short circuit.

## Disposal of your old appliance

Before disposing of an old appliance, first make the door latch or lock unusable.
This way you will prevent children from accidentally locking themselves in and endangering their lives.

Before throwing an old appliance away, it must first be made unusable. Disconnect it from the mains, cut off the cable directly behind the appliance, and render any plug unusable.

Be careful not to damage any part of the pipework whilst awaiting disposal, e.g. by

– puncturing the refrigerant channels in the evaporator.

– bending any pipework.

– scratching the surface coating.

Splashes of refrigerant can damage the eyes.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

| | Normal energy consumption | Increased energy consumption |
|---|---|---|
| **Installation site** | In a ventilated room. | In an enclosed, unventilated room. |
| | Protected from direct sunlight. | In direct sunlight. |
| | Not situated near to a heat source (radiator, oven). | Situated near to a heat source (radiator, oven). |
| | Where the ideal ambient room temperature is approx. 20°C. | Where there is a high ambient room temperature. |
| **Temperature setting with a thermostat which is approximate (set in stages).** | With a medium setting of 2 to 3. | With a high setting: the lower the temperature in the compartment, the higher the energy consumption. |
| **Temperature setting with a thermostat which is exact to the degree (digital display).** | Cellar section 8 to 12°C | On appliances with winter setting, please make sure that the winter setting is switched off when the ambient temperature is warmer than 16 °C. |
| | Refrigerator section 4 to 5 °C | |
| | StayFresh zone just above 0 °C | |
| | Freezer section -18°C | |
| | Wine storage section 10 to 12 °C | |
| **Use** | Only open the doors when necessary and for as short a time as possible. | Frequent opening of the doors for long periods will cause a loss of coldness. |
| | Store food in an organised way. | If food is not stored in an organised way, searching for an item will mean the door is open for longer. |
| | Allow hot food and drinks to cool down before placing them in the appliance. | Placing hot food in the appliance will cause the compressor to run for a long time, as the appliance will have to work harder to lower the temperature. |
| | Store food covered or packaged. | The evaporation or condensation of liquids will cause a loss of coldness in the refrigerator. |
| | Place frozen food in the refrigerator to defrost. | |
| | Do not over-fill the appliance to allow air to circulate. | |

# How to save energy

| | Normal energy consumption | Increased energy consumption |
|---|---|---|
| **Defrosting** | Defrost the freezer compartment when a layer of ice 0.5 cm thick has built up. | A layer of ice hinders the cold from reaching the frozen food, and causes an increase in energy consumption. |

## Before using for the first time

The stainless steel trim to the interior shelves and the door shelves have a layer of protective foil to prevent damage during transportation.

- Clean the inside of the appliance and the accessories with luke warm water and a little washing-up liquid, and then dry with a soft cloth.
- Carefully remove the protective foil from the stainless steel trim.

Important:
To ensure the correct functioning of the appliance, let it stand for between 1½ and 2 hours after transporting it to its final location before connecting it to the mains. This is important for the correct functioning of the appliance.

## Switching on

- Using a coin, turn the On/Off dial in a clockwise direction away from the "0" position until the temperature display lights up.

Forcing it beyond its range will damage it. Turn it only as far as it will go, then turn it back again.

The appliance begins to cool down, and the temperature required for the refrigerator shows in the temperature display. The interior light will come on when the door is opened.

To enable the temperature to get sufficiently cold inside the freezer, allow the appliance to run for a few hours before placing food in it.

## Switching off

- Using a coin, turn the On/Off dial in an anti-clockwise direction back to the "0" position.

The temperature display will go out and the cooling process will be switched off.

## Switching off for longer periods of time

If the appliance is not going to be used for a longer period of time, e.g. whilst on holiday:

- switch the appliance off,
- switch off at the wall socket and withdraw the plug,
- defrost the freezer compartment (depending on model),
- clean the appliance out and
- leave the door ajar to air the appliance.

If, during a long absence, the appliance is switched off but not cleaned out and the door is left shut, there is a danger of mould and odours building up inside the appliance.

# The correct temperature

It is very important to set the correct temperature for storing food in the appliance. Micro-organisms will cause food which is not stored at the correct temperature to deteriorate rapidly. Temperature influences the growth rate of these micro-organisms. Reducing the temperature reduces their growth rate.

The temperature in the appliance will rise:

– the more often the door is opened and the longer it is kept open,

– if too much food is stored in it at once,

– the warmer the food is which is being put into it,

– the higher the ambient temperature surrounding the appliance.
The appliance is designed for use in specific ambient temperatures (climate ranges). Do not use in ambient temperatures for which it is not designed.

## . . . For the refrigerator section

We recommend a temperature of **5°C** in the middle of the refrigerator.

## . . . For the freezer compartment

(depending on model)

To freeze fresh food and to store frozen food for a long time, a temperature of **-18 °C** is required. At this temperature the growth of micro-organisms is generally halted. As soon as the temperature rises above -10 °C, the micro-organisms become active in the food again so that it cannot be kept as long. For this reason, partially defrosted or defrosted food must not be re-frozen. Food may be re-frozen once it has been cooked, as the high temperatures achieved when cooking destroy most micro-organisms.

## Setting the temperature

The temperature for the refrigerator section is set using the temperature dial.

The higher or lower the temperature in the refrigerator section, the higher or lower it is in the freezer section.

■ Using a coin, turn the temperature dial in a clockwise direction away from the "0" position.

The higher the setting, the lower the temperature in the appliance.

The temperature being set will flash in the display.

Forcing it beyond its range will damage it. Turn it only as far as it will go, then turn it back again.

## Temperature display

The temperature display on the control panel always shows the **required** temperature.

If you want the temperature in the refrigerator section to be **5 °C,**

- turn the temperature selector clockwise from 0 until the 5 lights up in the temperature display.

The average temperature in the freezer section will then be approx. **-18 °C**.

The temperature can be set slightly colder than the displayed temperature (e.g. between 5°C and 3 °C).

- To do so turn the temperature dial slowly in a clockwise direction from e.g. 5, until the 5 flashes briefly in the temperature display.

The colder temperature is now set.

If the appliance door is opened very often, or if large quantities of food are being stored in the appliance, or if there is a high ambient temperature, it is advisable to set the temperature between **3 °C and 5 °C**.

## Super cool

The Super cool function can be used to rapidly reduce the temperature in the refrigerator section to its lowest setting (depending on the room temperature).

### Switching on Super cool

Super cool is particularly recommended for faster chilling of large amounts of fresh food or drink.

- Press the Super cool button. The Super cool indicator light will come on.

  The appliance will then work at full power to lower the temperature.

### Switching off Super cool

The Super cool function will switch itself off automatically after approx. 6 hours. The indicator light will go out and the appliance will run at normal power again.

To save energy, the Super cool function can be switched off once food and drinks are sufficiently chilled.

- Press the Super cool button. The Super cool indicator light will go out, and the appliance will continue to operate at normal power.

## Different storage zones

Due to the natural circulation of the air in the appliance, there are different temperature zones in the refrigerator. Cold, heavy air sinks to the lowest section of the appliance. Make use of the different zones when placing food in the appliance.

### Warmest area

The warmest area is in the top section of the door. Use this for storing butter and cheese.

### Coldest area

The coldest area in a refrigerator is directly above the vegetable containers.

Use this for all delicate and highly perishable food, e.g.

– fish, meat, poultry,
– sausage products, ready meals,
– dishes or baked goods containing eggs or cream,
– fresh dough, cake mixtures, pizza or quiche dough,
– soft cheese and other dairy products,
– pre-packed vegetables and other fresh food with a label stating it should be kept at a temperature of approx. 4 °C.

Do not store explosive materials in the appliance or any products containing propellants (e.g. spray cans). Danger of explosion.

If storing alcohol with a high percentage proof, make sure it is tightly closed, and store upright.

Do not store cooking oil in the refrigerator door.
Traces of oil can cause stress cracks to occur in the plastic components in the door.

Food must not touch the back wall of the appliance, as it may freeze to the back wall.

## Food which should not be stored in a refrigerator

Not all food is suitable for refrigeration. This includes:

– Fruit and vegetables which are sensitive to cold, such as bananas, avocado pears, papaya, passion fruit, aubergines, peppers, tomatoes and cucumbers
– Fruit which is not yet ripe
– Potatoes
– Some hard cheeses, e.g. Parmesan

## When shopping for food

The freshness of food when first placed in the appliance is an important factor in determining how long it stays fresh. Time out of the refrigerator e.g. during transportation should be kept to a minimum. For example, do not allow food to stay in a hot car for too long. Once food has started to deteriorate, this process cannot be reversed. As little as two hours outside the refrigerator can cause food to start deteriorating.

## Storing food correctly

Store food covered or packaged. This will prevent food smells from affecting other foods, food from drying out, and also any cross-contamination of bacteria. The growth of bacteria, such as salmonella, can be avoided by setting the correct temperature and maintaining good standards of hygiene.

### Fruit and vegetables

Fruit and vegetables may be stored loose in the vegetable containers. However, you should bear in mind that aromas and flavours can transfer from one type of food to another (e.g. carrots absorb the smell and flavour of onions very easily). Some food also gives off a natural gas (ethylene) which speeds up the rate at which other food perishes. Some fruit and vegetables react strongly to this gas and should not be stored together.

– **Examples of fruit and vegetables which produce a large amount of this natural gas are:**

  Apples, apricots, pears, nectarines, peaches, plums, avocado pears, figs, blueberries, melons and beans.

– **Examples of fruit and vegetables which react strongly to the natural gases given off by other types of fruit and vegetables are:**

  Kiwis, broccoli, cauliflower, Brussels sprouts, mangos, honeydew melons, apples, apricots, cucumbers, tomatoes, pears, nectarines and peaches.

  **Example**: Broccoli should not be stored with apples, as apples produce a large amount of natural gas to which broccoli is very sensitive. The result is a shorter than expected storage time for the broccoli.

### Unpacked meats and vegetables

Unpackaged meat and vegetables should be stored separately. To avoid any microbiological cross-contamination, these foods may only be stored together if they are wrapped.

### Protein rich foods

Please note that foods rich in protein deteriorate faster than others. Shellfish, for example, deteriorates faster than fish, and fish deteriorates faster than meat.

### Meat

Meat should be stored unwrapped. (Undo wrappings slightly to leave meat loosely covered, and leave containers open). This permits air to circulate around the meat, allowing the surface to dry slightly, which helps prevent the growth of bacteria. To prevent the risk of bacterial cross-contamination, do not let meat come into direct contact with other foods.

## Moving the shelves

The shelves can be adjusted according to the height of the food.

- Raise the shelf, pull it forwards slightly, until the notch at the side is in line with the shelf support. It can then be raised or lowered to the required level.

The raised edge at the back must face upwards to prevent food from touching the back of the appliance and freezing to it.

Stoppers prevent the shelves from being dislodged by mistake.

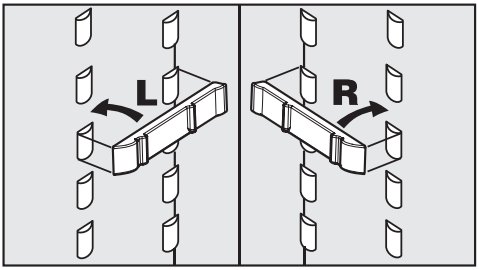
## Split shelf

In order to accommodate tall items in the appliance, one of the shelves is divided. The front section can be pushed under the rear section.

- Pull the front half of the glass shelf forwards slightly and then push it carefully under the rear half.

To move the split shelf:

- Take both halves of the split glass shelf out,




- fit the two brackets onto the supports on either side at the required height,
- and push the glass shelves in one after the other.
  The shelf with the raised edge must be at the back.

## Adjusting the door shelf/bottle shelf

- Push the door/bottle shelf upwards, then remove it by pulling it forwards.
- Replace the door/bottle shelf at the required position. Ensure that it is securely pushed back into position.

## Moving the bottle divider

(depending on model)

The bottle divider can be moved to the left or right to ensure that bottles are held securely in position when the door is opened and shut.

The bottle divider can be removed completely (e.g. for cleaning).

- To do this, push up the front edge of the bottle divider, and disengage it.

## Using the freezer compartment

Use the freezer compartment to:

– store frozen food,

– make ice cubes,

– freeze small quantities of fresh food.

Up to 2 kg of food can be frozen in 24 hours.

## Freezing fresh food

Fresh food should be frozen as quickly as possible. This way the nutritional value of the food, its vitamin content, appearance and taste are not impaired.

Food which takes a long time to freeze will lose more water from its cells, which then shrink.
During the defrosting process, only some of this water is reabsorbed by the cells. The rest collects around the food.

In practice this means that the food loses a large degree of its moisture.

If food is frozen quickly, the cells have less time to lose moisture, so they shrink less. As there is not so much moisture loss, it is easier for the food to reabsorb it during the defrosting process, and very little water collects around the defrosted food.

## Storing frozen food

When buying frozen food to store in your freezer, check

– that the packaging is not damaged,

– the use-by date,

– the temperature at which the frozen food is being stored in the shop. The length of time it can be kept is reduced if it has been stored at a temperature warmer than -18 °C.

■ Buy frozen food once you have finished the rest of your shopping, and wrap it in newspaper or use a cool bag or cool box to transport it.

■ Store it in the freezer compartment as soon as possible.

Never re-freeze partially or fully defrosted food. Consume defrosted food as soon as possible as it will lose its nutritional value and spoil if left for too long. Defrosted food may only be re-frozen after it has been cooked.

## Home freezing

Only freeze fresh food which is in a good condition.

### Hints on home freezing

– The following types of food **are suitable** for freezing:
Fresh meat, poultry, game, fish, vegetables, herbs, fresh fruit, dairy products, pastry, leftovers, egg yolks, egg whites and a range of pre-cooked meals.

– The following types of food **are not suitable for freezing**:
Grapes, lettuce, radishes, sour cream, mayonnaise, eggs in their shells, onions, whole raw apples and pears.

– To retain colour, taste and vitamin C, vegetables should be blanched after they have been trimmed and washed.
To blanch: bring a large saucepan of water to the boil and immerse the vegetables in the fast boiling water for 2-3 minutes, depending on variety. Remove, and plunge into ice-cold water to cool quickly. Drain and pack ready for freezing.

– Lean meat freezes better than fatty meat, and can be stored for considerably longer.

– To prevent chops, steaks, cutlets or rolled meat from freezing together in solid blocks when packed, separate with a sheet of plastic freezer film.

– Do not season fresh foods or blanched vegetables before freezing. Only season cooked food lightly before freezing, but care should be taken as the taste of some spices alters when frozen.

– Do not place hot foods or drinks in the freezer. This causes already frozen food to thaw, and increases the energy consumption considerably. Allow hot food and drinks to cool down before placing them in the freezer.

### Packing

■ **Unsuitable packing material**
- wrapping paper
- grease-proof paper
- cellophane
- dustbin liners
- plastic carrier bags

■ Freeze food in portions.

**Suitable packing material**
- plastic freezer film
- freezer bags
- freezer containers
- aluminium foil

■ Expel as much air as possible from bags etc. before sealing them, to prevent freezer-burn on food.

■ Close the packaging tightly with
- rubber bands
- plastic clips
- string or bag ties
- freezer tape.

Freezer bags may also be sealed using home heat-sealing kits.

■ Make a note of the contents and the date of freezing on the packaging.

**Before placing food in the freezer compartment**

- Turn the temperature selector to a middle to low temperature for approx. 4 hours before placing fresh food in the freezer compartment. This helps food that is already in the freezer to stay frozen.

**Placing food in the freezer section**

- Place the food flat on the bottom of the freezer compartment so that it freezes through to the core as quickly as possible.
- Make sure that the packaging and containers are dry to prevent them sticking together when frozen.

When freezing, make sure that food already frozen does not come into contact with fresh food being frozen as this could cause the frozen food to begin to defrost.

- After 24 hours, turn the temperature selector back to a medium setting.

## Defrosting

Frozen food can be defrosted in different ways:

– in a microwave oven,

– in an oven using the "Fan" or "Defrost" setting,

– at room temperature,

– in the refrigerator (the cold given off by the frozen food helps to keep the food cold),

– in a steam oven.

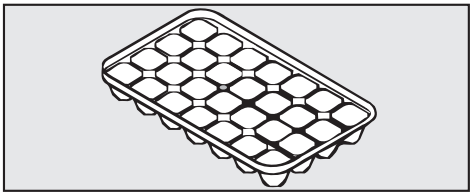
**Poultry** It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from defrosted poultry. Pour it away and wash the container it was in, the sink and your hands. Danger of salmonella poisoning.

**Fruit** should be defrosted at room temperature in its packing, or in a covered bowl.

**Most vegetables** can be cooked while still frozen. Just put straight into boiling water or hot fat. The cooking time is slightly less than that of fresh vegetables due to changes in the cell structure.

Never re-freeze partially or fully defrosted food. Consume defrosted food as soon as possible as it will lose its nutritional value and spoil if left for too long. Defrosted food may only be re-frozen after it has been cooked.

## Ice cubes



- Fill the ice tray three quarters full with water and place it on the bottom of the freezer compartment.
- Once frozen, use a blunt instrument, for example a spoon handle, to remove the ice tray from the freezer.
- Ice cubes can be removed easily from the tray by twisting the tray gently or by holding it under cold running water for a short while.

## Cooling drinks

To cook drinks quickly, place them in the refrigerator section, and switch on the Super cool function.
If placing drinks in the freezer compartment to cool them quickly, **make sure bottles are not left for more than one hour** as they could burst.

## Refrigerator section

The refrigerator defrosts automatically.

Condensate and frost can build up on the back wall of the refrigerator section whilst it is in use. You do not need to remove this, as it will defrost and evaporate automatically with the warmth generated by the refrigerator.

The condensate is drained away via a channel and drain hole into an evaporation system at the back of the appliance.

Ensure that the condensate channel and drain hole are kept clean and are never blocked so that condensate can flow away without hindrance.

## Freezer compartment

(depending on model)

The freezer compartment does not defrost automatically because frozen food must not be allowed to defrost.

In normal use, ice and frost will form on the evaporator. If allowed to accumulate, this will impair the efficiency of the freezer and increase the consumption of electricity.

Do not scrape ice and frost off the evaporator as this can damage it and render the appliance unusable.

The freezer compartment should be defrosted from time to time. It must be defrosted if a layer of ice approx. 0.5 cm thick has accumulated. It is best to defrost when only very little food or no food at all is left in the freezer compartment.

### Before defrosting

- Remove the frozen food from the freezer compartment and place it in another freezer or cool box, or wrap it in several layers of newspaper or cloths,
- and store it in a cool place until the freezer compartment is ready for use again.

### To defrost

Carry out the defrosting procedure as quickly as possible if food has not been placed in another freezer. The longer the food is left out at room temperature, the faster it defrosts.

- Switch the appliance off at the wall socket and remove the plug.
- Open the freezer compartment door.
- Use a sponge or towel to soak up the defrosted water.

To speed up defrosting, a bowl with hot water (not boiling) can be placed in the freezer compartment. Closing the door in this instance will help retain warmth and speed up the defrosting process.

We do not recommend the use of hot air blowers such as hairdryers for defrosting your freezer.

Never place electric heaters or candles in the appliance to defrost it. These can damage the plastic parts.

Do not use defrosting sprays or de-icers, as they could contain substances which may damage the plastic parts and which may cause a build-up of gases and pose a danger to health.

### After defrosting

- Clean the appliance, and then dry it thoroughly.
  Do not let water get into the condensate channel and drain hole.
- Insert the plug in the appliance, and switch the appliance back on.
- Place the frozen food into the freezer compartment again.

Never use cleaning agents containing abrasive substances such as sand, soda, acids, chlorides or chemical solvents.
"Non-abrasive" cleaning agents are also unsuitable as they can cause matt areas to appear.

Make sure that water cannot get into the temperature selector or into the light.

Do not let water get into the drainage channel and drain hole when cleaning.

Do not use steam cleaning apparatus to clean the appliance. Steam could reach the electrical components and cause a short circuit.

The data plate located inside the appliance must not be removed. It contains information which is required in the event of a service call.

## E-Cloth

A microfibre "E-Cloth" is available from the Miele Spare Parts Department, which is suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals.

## Before cleaning

- Switch the appliance off by turning the temperature selector to "0", switching off at the wall socket and removing the plug.
- Take any food out of the appliance and store it in a cool place.
- Defrost the freezer compartment (depending on model).
- Take out any removable parts, e.g. shelves, for cleaning.

## Cleaning the interior and accessories

Use warm water with a little washing up liquid. Accessories and shelves should all be hand-washed only.

- Clean the refrigerator section at least once a month and the freezer compartment (depending on model) each time it is defrosted.
- Clean the condensate channel and drain hole frequently, so that condensate can drain away unhindered. Use a straw or similar to clear the drain if necessary.
- After cleaning, wipe the interior and accessories with a damp cloth and dry with a soft cloth. Leave the doors open to air the appliance for a short while.

## Ventilation gaps

- The ventilation gaps should be cleaned on a regular basis with a brush or vacuum cleaner. A build up of dust will increase the energy consumption of the appliance.

## Door seal

Do not use any oils or grease on the door seal as these will cause the seal to deteriorate and become porous over time.

The door seals should be cleaned regularly with clean water, and then wiped dry with a soft cloth.

## After cleaning

- Replace all shelves and accessories in the appliance.
- Switch the appliance on with the temperature selector.
- Switch on the Super cool function for a while so that the appliance can cool down quickly.
- Place food back in the appliance and close the door.

Repairs to electrical appliances should only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.
Ensure that current is not supplied to the appliance until maintenance or repair work has been carried out.

Some minor problems can be corrected without contacting the Miele Service Department.

**What to do if . . .**

**. . . the appliance does not get cool.**

- Make sure that the temperature dial is not set at "0".
- Check that the plug is correctly inserted in the socket and switched on.
- Check that the fuse is not defective and that the mains fuse has not blown. If it has, contact the Miele Service Department.

**. . . the temperature in the refrigerator is too low.**

- Turn the temperature dial to a lower setting.
- Super cool has not switched itself off. Super cool only switches itself off after 6 hours.
- Check that the freezer compartment door has been closed properly.
- Has a large amount of fresh food been frozen at the same time? This makes the compressor run for longer, causing the temperature in the refrigerator section to fall automatically. For this reason, no more than 2 kg of fresh food should be frozen at one time.

**. . . the appliance is switching in too frequently and for too long.**

- Check whether ventilation gaps in the plinth and in the housing unit at the top have been covered over or become too dusty.
- The refrigerator and freezer compartment doors have been opened too frequently, or a large amount of fresh food has been placed inside and/or frozen at the same time.
- Check that the doors have been closed properly.
- Check to see whether a thick layer of ice has built up in the freezer compartment. If it has, then the freezer will need defrosting.

**. . . the frozen food is thawing because the freezer compartment is too warm.**

- Is the room temperature lower than the ambient temperature for which the appliance is designed?

  If so, raise the temperature of the room.

Operating in a room which is too cold will cause the cooling system to switch off for too long causing the freezer compartment to become too warm.

**. . . food has frozen together.**

Use a blunt instrument, e.g. a spoon handle or plastic scraper, to prise it apart carefully.

**. . . there is a thick layer of ice in the freezer compartment.**

- Check whether the freezer compartment door closes properly.
- Defrost and then clean the freezer compartment.

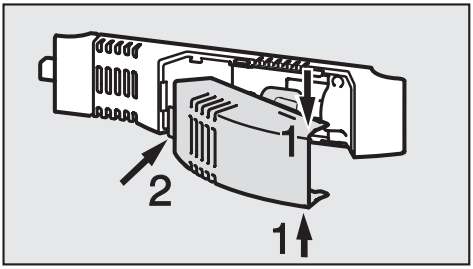
Too thick a layer of ice reduces efficiency and increases energy consumption.

**. . . the interior light in the refrigerator is not working.**

Has the refrigerator door been left open for too long? The lighting switches itself off automatically after approx. 15 minutes.

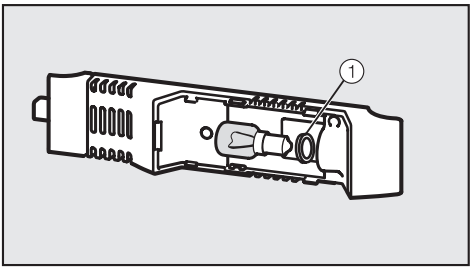
If it also does not come on when the door is opened briefly, but the temperature display is working, then the lamp is defective.

- Disconnect the appliance from the mains. Switch off at the wall and withdraw the plug from the socket, or disconnect the mains fuse or remove the screw-out fuse in countries where this is applicable.




- Grasp the lamp cover at the top and at the bottom (1), and pull it forwards to remove (2).
- Unscrew the lamp. This requires some strength, as the safety catch needs to be released.
- Change the lamp.

  Lamp specification:
  220 - 240 V, E 14 fitting
  See the old lamp for the Wattage required.




- Screw the new lamp into the connection. Make sure the safety catch is correctly fitted ①.
- Replace the lamp cover, and click it into place at the sides.

**. . . the floor of the refrigerator section is wet.**

The drain hole is blocked.

- Clean the condensate channel and drain hole.

If you still cannot remedy the fault having followed these suggestions, please contact the Miele Service Department.

To prevent unnecessary loss of temperature it is advisable not to open the doors while waiting for the appliance to be serviced.

| Normal noises | What causes them |
|---|---|
| **Brrrrr...** | Humming noise made by the motor (compressor). This noise can get louder for brief periods when the motor is switching on. |
| **Blubb, blubb....** | A gurgling noise can be heard when coolant is circulating through the pipes. |
| **Click....** | Clicking sounds are made when the thermostat switches the motor on and off. |
| **Sssrrrrr....** | On multi-zone and frost-free appliances you can sometimes just hear the movement of air circulating inside the appliance. |

Remember that the noise of the compressor and the coolant circulating in the system is unavoidable.

| Noises that you can easily rectify | What causes them, and what can you do about them? |
|---|---|
| **Rattling, vibrating** | **The appliance is uneven:** Realign the appliance using a spirit level, by raising or lowering the screw feet underneath the appliance. |
| | **The appliance is touching another appliance or piece of furniture:** Move it away. |
| | **Drawers, baskets or shelves are unstable or sticking:** Check all removable items and refit them correctly. |
| | **Are any bottles or containers unstable or knocking against each other?** Separate them. |
| | **The transport cable clips are hanging loose at the back of the appliance:** Remove the clips. |

# After sales service

In the event of a fault which you cannot correct yourself, or if the appliance is under guarantee, please contact:

– your Miele Dealer

or

– the Miele Service Department (see back cover for address).

When contacting your Dealer or the Service Department, please quote the model and serial number of your appliance. This information is given on the data plate.

Please note that telephone calls may be monitored and recorded for training purposes.

## Electrical connection U.K.

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations (BS 7671 in the UK).

The appliance is supplied with a mains cable and moulded plug ready for connection to an a.c. single phase 220-240 V 50 Hz supply.

Please ensure that the connection data quoted on the data plate match the household mains supply.

Connection should be made via a suitable switched socket which is easily accessible. For extra safety it is advisable to install a residual current device (RCD) with a trip current of 30 mA (in accordance with DIN VDE 0664, VDE 0100, Section 739).

Do not connect the appliance to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

The appliance must not be connected to an inverter and must not be used with a plug adapter as these can cause damage to the appliance's electronic unit.

**Non-rewireable plugs (BS 1363)**

The fuse cover must be re-fitted when changing the fuse, and if the fuse cover is lost, the plug must not be used until a suitable replacement is obtained. The colour of the correct replacement cover is that of the coloured insert in the base of the plug, or the colour that is embossed in words in the base of the plug (as applicable to the design of the plug fitted).

Replacement fuses should be ASTA approved to BS 1362 and have the correct rating. Replacement fuses and fuse covers may be purchased from your local electrical supplier.

**WARNING**
**THIS APPLIANCE MUST BE EARTHED**

This appliance must be built in, otherwise it could tip up.

## Location

It should not be installed where it is exposed to direct sunlight or directly adjacent to a heat-producing appliance such as an oven or a radiator. The appliance should be installed in a dry, well-ventilated room.
The room temperature should not go above or below the climate range for which the appliance is designed.
The higher the ambient temperature of the room, the more energy the appliance requires to operate.

### Climate range

The appliance is designed for use within certain climate ranges (ambient temperatures), and should not be used outside this range. The climate range of the appliance is stated on the data plate inside the appliance.

| Climate range | Ambient room temperature |
|---|---|
| SN | +10°C to +32°C |
| N | +16°C to +32°C |
| ST | +18°C to +38°C |
| T | +18°C to +43°C |
| SN-ST | +10°C to +38°C |
| SN-T | +10°C to +43°C |

Operating in a room which is too cold will cause the cooling system to switch off for too long, causing the internal temperature in the appliance to rise with the risk of frozen food deteriorating and going off.

## Ventilation

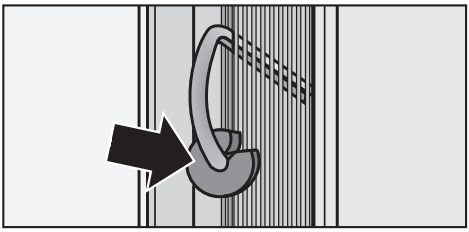
Air at the back of the appliance gets warm. The appliance housing unit must be constructed to allow sufficient space for ventilation.

A ventilation gap of at least 38 mm depth must be allowed for behind the appliance for air to circulate.
The air inlet to the appliance is via the plinth in the housing unit.
The cross-section of the air inlet and outlet must be at least 200 $cm^2$ to ensure that air can circulate without hindrance. Otherwise the appliance has to work harder, resulting in an increase in electricity consumption.

The air inlet and outlet must not be covered or blocked in any way.
They should be dusted on a regular basis.

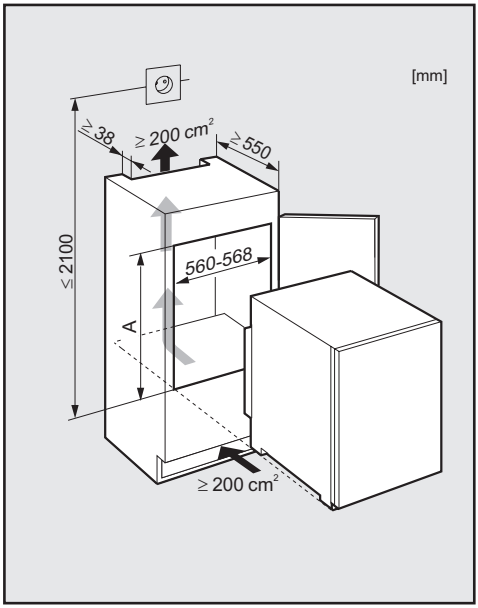
## Before installation

- Before installation remove the cover strip, sealing strip and other accessories out of the appliance and from the external rear wall of the appliance.



- **On no account** should the spacers be removed from the back of the appliance. These ensure the gap required between the back of the appliance and the wall is maintained.
- Remove any cable clips from the rear of the appliance.
- Check that all parts at the back of the appliance are unhindered. Carefully remove any hindrance.

# Building-in dimensions



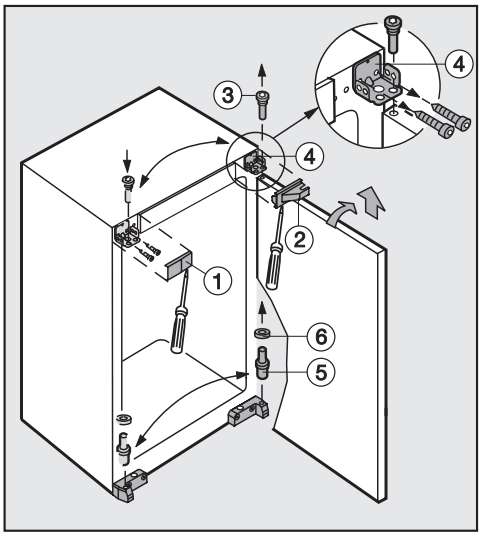

| | Niche height [mm]<br>**A** |
|---|---|
| **K 9212 i** | 874 - 890 |
| **K 9412 i** | 1220 - 1236 |

Before building the appliance in, you will need to decide on which side the door is to be hinged. If left hand door hinging is required, follow the instructions below.

To change the door hinging, you will need various sizes of **Torx screwdrivers** and a **slotted screwdriver.**

## Appliance door

- Open the appliance door.



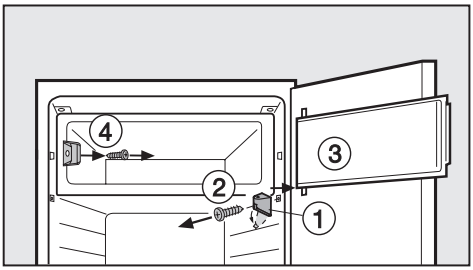

- Pull off covers ① and ②.
- Unscrew hinge pin ③.
- Tilt the door, and lift it off.
- Unscrew hinge plate ④, and replace it on the opposite side using the same screws.
- Remove lower hinge pin ⑤ together with washer ⑥, and replace these on the opposite side.

The freezer compartment door now needs to be changed over if applicable (see following page).

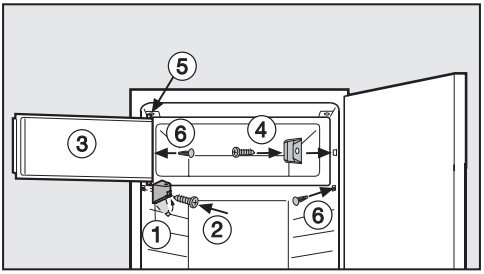
- Replace the appliance door on lower hinge pin ⑤.
- Insert upper hinge pin ③ into the **outer** hole in hinge plate ④, and screw securely into the top of the door.
- Replace covers ① and ② on the opposite side, turning them by 180 °.

# Changing the door hinging

## Freezer compartment door




- Lower the cover on hinge plate ①.
- Unscrew hinge plate ②, and remove freezer compartment door ③ together with the hinge plate.
- Unscrew door catch ④.



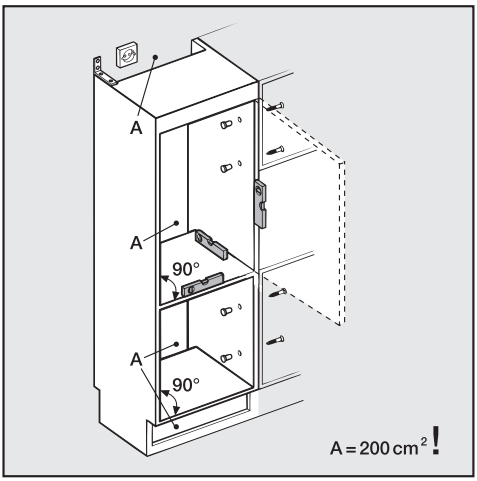

- Screw door catch ④ into place on the opposite side, having turned it by 180 °.
- Fit the freezer compartment door ③ in position at the top ⑤, then tighten the hinge plate securely ②.
- Close the cover on hinge plate ①.
- Plug the holes with stoppers ⑥.

All building-in instructions given are for a **right hand hinged** appliance. If you have converted the appliance to left hand hinging you will need to adapt these instructions accordingly.

## Building into a peninsular run

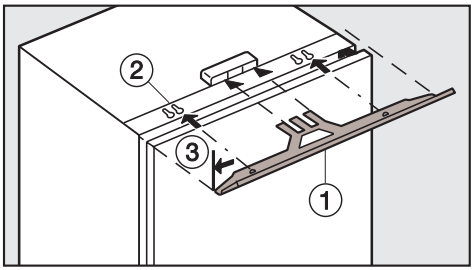
When built into a peninsular run, the rear of the building in niche must be fitted with a kitchen furniture panel.

## Aligning the housing unit



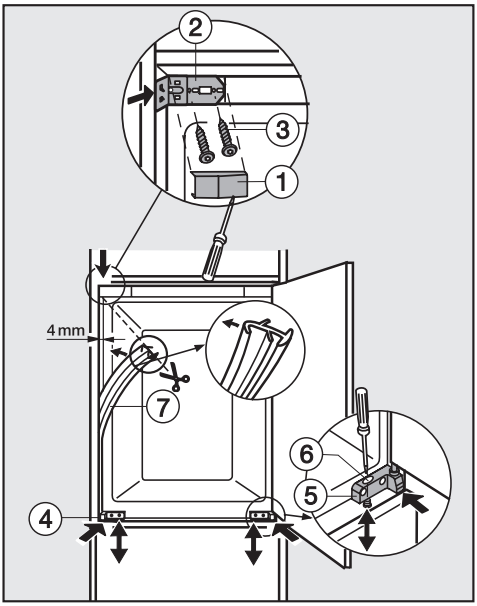

Before installing the appliance, the housing unit must be carefully aligned using a spirit level. The housing unit corners must be at right angles, as otherwise the appliance furniture door will not align correctly with the 4 corners of the unit. Align the furniture door with the hinges.

## Preparing the appliance



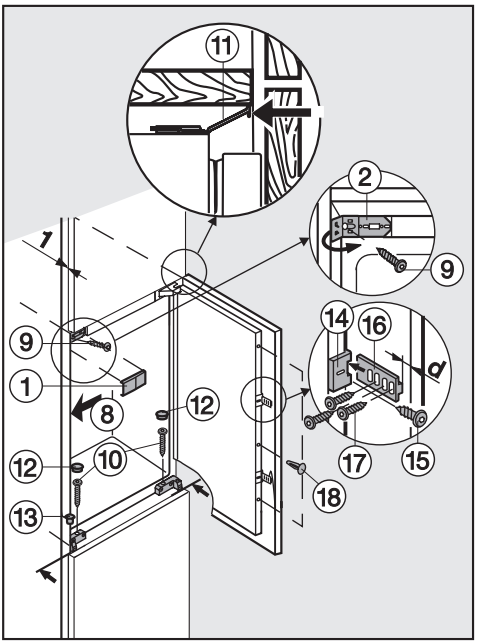

- Slide cover strip ① into the holder as shown, with the bumps facing downwards. The bumps will fit into keyhole slots ②. The cover strip is then flush with the side of the appliance on which the door is opened ③.

## Building in the appliance




- Remove cover ①.
- Secure bracket ② with screws ③ (4.8 x 16 mm).
- Push the appliance into the building-in niche, leaving a gap of approx. 4 mm.
  Take care not to trap the mains cable.
- Push in the appliance until the front edges of bracket ② and hinge plates ④ and ⑤ are flush with the front edge of the housing.
- Align the appliance height from above on both sides using adjusting screw ⑥.
- Plug the gap between the appliance and the furniture wall on the door opening side with sealing strip ⑦. Press the sealing strip into the gap starting at the bottom, and cut to length so that it fits snugly to the lower edge of bracket ②.

## Securing the appliance and fitting the furniture door




- Push the appliance against the housing wall on the side on which the door opens so that the sealing strip is pressed into the housing wall ⑧.
- Secure the appliance at the top with screw ⑨ (4 x 19 mm) into bracket ②, pushing the appliance against the furniture wall as you do so, then secure it at the bottom with screws ⑩ (4 x 36 mm) through the adjusting screws in the hinge plates on the housing.
- Tighten all the screws.
- If necessary, align cover strip ⑪ by pushing it parallel to the top of the unit - it should not protrude.
- Fold in the side section of bracket ②.
- Replace cover ①, and cap all the holes with stoppers ⑫ and ⑬.
- Secure door fixings ⑭ to the appliance door with screw ⑮ (3.9 x 9.5 mm), to suit the position of the handle,

Very large doors will require several door fixings.

- Open the door right out, and push fixing guides ⑯ into door fixings ⑭.
- Position the furniture door onto the appliance door, and secure fixing guides ⑯ to the furniture door using screws ⑰ (4 x 14 mm). Maintain a distance d (= the thickness of the housing unit walls) between the edge of the appliance door and outer edge of the furniture door.
- Align the door fixing so that the furniture door on the side with the handle does not lie against the housing unit wall when the door is shut. A **minimum distance of 1 mm** must be maintained.
- Cap the empty holes on the appliance door with stoppers ⑱ supplied; this is vital for the long-term effectiveness of the insulation.

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